CHANNEL FISH PROCESSING

Seafood

SEASONAL SPOTLIGHT



What's for lunch?

Per Datassential's State of the Menu Report, the fastest growing daypart is lunch. Drive traffic to your location with some on-trend seafood options below.

SOURCES

- Datassential's State of the Menu Report March 2025
- Market Trend Reporting by Menu Matters
- MKA Horizons Symposium
- Menu Matters

What's for lunch?

Contrasting Flavors

Create memorable moments and drive traffic with contrasting flavors and multi-sensory dining experiences. Sauce and accompaniment ideas for your favorite seafood are below:

- **Jalapeno Popper:** Fiery jalapeno and cooling creaminess
- **Sweet Heat Cornmeal Crunch:** Sweet and spicy with a little smoke and a hearty corn crunch
- **Dill Pickle:** Vinegar bite with a fresh dill flavor



Quinoa Bowl with Lemon Pepper Salmon Bites



Pacific Cod in Skin Pack

SKIN PACK FOR THE WIN

Seafood in skin pack is perfect for grilling. Just add your marinade or rub right into the tray, coat your fish, remove the tray, and cook on the grill. Your easy and delicious summer meal awaits!

What's trending?

87% of consumers say they are interested in seeing more food trends on menus in 2025. Going bold with flavor is a way to set your location apart from the rest.

ADD A GLAZE

Glazes like Korean Barbecue, a mix of sweet soy, sesame, and garlic with a touch of heat, and lots of flavor.



Glazed Salmon



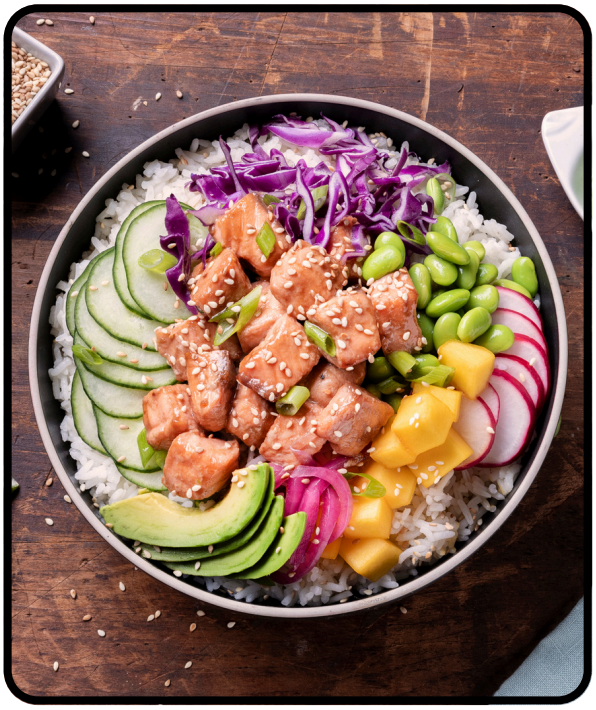
Jamaican Jerk Salmon

TRY JAMAICAN JERK SALMON

A smoky, sweet, and peppery taste of the Caribbean

What's trending?

30% of consumers say eating bold flavors makes them want to experiment more and try new things.



Sesame Salmon Rice Bowl

23% of consumers say bold flavors give them energy.

How will you power your location with bold seafood options?



WE CAN HELP

Reach out to learn more:

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Fresh, Frozen, Value-Added
We are your seafood source!